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HOW TO KEEP HOUSE!

OR,

COMFORT AND ELEGANCE

ON

£150 TO £200 A-YEAR.

CONTAINING

TABLES FOR MARKETING;

Rules for General and Minor Expenditure;

FOR PROCURING GOOD SERVANTS;

For Cookery; for the Food and Education of Children; for the
Preservation of Health, &c. &c.

DEDICATED TO ALL RESPECTABLE PERSONS WHO KEEP HOUSE
THROUGHOUT THE UNITED KINGDOM.

“ECONOMY in a WIFE is the most certain charm to secure the
affections and industry of a HUSBAND.”—ADDISON.

FIFTH EDITION.

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WILLIAM HENRY COX,
55, GREAT QUEEN STREET, LINCOLN'S INN FIELDS.

P R E F A C E.

THE following pages have not been composed for the perusal of those who keep house in *London only*, but for all respectable persons who have establishments in the *United Kingdom*; and the utmost pains have been taken by the writer to compile, arrange, and digest a work of substantial importance at the very lowest price.

Nothing *less* is proposed than a development and union of the quintessence of above *twenty* expensive treatises, without being either technical or formal, and the reader will best judge how far this arduous task has been accomplished.

Finally, the writer begs to disclaim having lent this work in *any way* to a system of puffing off the wares of persons in trade.

Many names are mentioned in the notes, but without any *prior*, or any view to a *sequent*, understanding.

December, 1831.

HOW TO KEEP HOUSE,

&c. &c. &c.

THE first and best qualities of a writer are—to be perspicuous in *style*, and definite as to the *subject* on which he expatiates; and in order to attain the latter (after having carefully formed the first of these requisites), I must *suppose*, fair and indulgent readers, the peculiar circumstances in which you are placed.

Let me then conclude, that you have passed through the first blissful twelvemonth—and the second, precarious and frequently clouded, year of matrimony—and that now, in the third year

of that estate, you begin to know and appreciate the sweets of *tranquil domestic enjoyment*.

You have also, I will suppose, two little cherubs to assure the continuance of this happiness and of your mutual love;—to *assure* it?—No;—I must not be too positive:—*You* of the untender sex have come home with a brow of care, a look of abstraction, an aversion to the sight of your children, and abrupt, unusual answers to your wife:—you are both of you residents in one of the five or six large cities of the United Kingdom*—and your income is £200 *per annum*:—your lady has exceeded the expenditure of this sum during the past year by £50!

* I shall comprise all *especial* instructions to residents in LONDON in the *notes*, by which means I shall avoid interfering with the *general* utility of the work. I may also as well state here, that I shall gradually reduce the scale of expenditure to £150 *per annum*, by a tabular estimate towards the close: and I shall thence exhibit the increased saving and comfort attendant upon a *country* life—where this last is practicable.

Now, the fact is, that you have been parsimonious in some things, saving in many, but irregular in most :—as to **SYSTEMATIC ECONOMY** you have never once (I am sorry to say it) dreamed of such a thing!

The **FIRST** subject of consideration in **Domestic Management**, is the kind of **HOUSE** in which you are to reside. Your attention must be directed to a salubrious situation, possessing as many of the advantages of a central one as possible : to the respectability (not affluence) of the vicinage ;—and the condition and convenience internally and externally of the tenement as it respects—

Fixtures,	The chimnies (smoky or
The way in which the water	otherwise),
is laid on,	A boiler,
The drainage,	The kitchen range,

The dryness of the cellars,
 The freedom from rats and
 mice,
 The king's taxes,
 The poor-rates,
 The liabilities to parish
 assessments,
 The closets,

The flooring,
 The kitchen, below or
 above,
 The papering,
 The rent.*
 N.B.—*The landlord to do
 all repairs.*

On these various heads we may decide ge-

* If London be the domicile of the persons who read this, I should advise them to *avoid* the following neighbourhoods: The Waterloo Road—the space between Blackfriar's Road and the Borough—the Parish of Lambeth, on account of its poor-rates—any portion of the road from Vauxhall Bridge to Pimlico, excepting the end near the latter—any of the small tenements about the *lower* end of Sloane Street, Chelsea—any of the streets between Tottenham Court Road and Gower Street—the whole of the neighbourhood about Leigh Street, Burton Crescent—the New Road near Tottenham Court Road on either side—the streets leading from Euston Square towards Hampstead—all Bayswater—the lower parts of Clerkenwell and Islington—the nearer portions of the Commercial Road—the streets between Charlotte Street, Fitzroy Square, and Berner's Street—and the streets in the neighbourhood of Shepherd Street, Oxford Street: there are also very many *queer* streets near Bryanstone Square. By referring to the map you will find immense localities at every point of the compass, still disposable, in each of which are numerous tenements suited to your purpose, as described in the text.

nerally, that it is prudent at all times to pay for the fixtures in a slightly augmented rent annually—taking the house on lease for seven years, with a covenant to leave on giving six months' notice, at the expiration of three, four, five, or six years.

The corporations of the larger cities and towns (London* excepted) do, for the most part, supply them exclusively with water and of an excellent quality. Unless the DRAINAGE is complete there is a danger of miasma. If a husband has the sweetest temper in the world he will lose it in a SMOKY house. A BOILER is *indispensable*. The kitchen should have a STEAM-RANGE—which need cost no more than an ordinary one and is infinitely useful and economical. Damp CELLARS will communicate damp to all

* Be careful that the water laid on, is *not* from the Thames: at all events never drink it unfiltered. The pumps in London supply excellent water; and that from the New River is unimpeachable—but for a long way above Vauxhall down to Greenwich the *Thames* is choaked with impurities.

the lower part of the house, and destroy your provisions as well as injure the health of your servants, and endanger that of yourself and family. RATS and MICE, heavy TAXES of all kinds, the want of convenient CLOSETS, indifferent FLOORING, a KITCHEN *below*, and dingy loose PAPERING—come all under the head of nuisances, that ought to be shunned either wholly or in great part.

The RENT of houses, such as *you* ought to choose, is about equalised in all the great cities and towns of the kingdom : it ought not to exceed £30 *per annum*—taxes of all kinds and water £8 *per annum*—£38*.

* The pleasantest and best houses of this average in London, are in the vicinities of Paddington, Kensington, Kensington Gravel Pits, portions of the Kent Road, Kennington, Brixton—parts of Islington, Kentish Town, Hackney, Clapton, and the remote divisions of the Commercial Road.

The nearness of friends, or the scene of your husband's occupation will decide you as to the particular locality.

You will find small houses more centrally situate, at the

On the whole, I should advise you not to attend sales for the purchase of furniture, as the brokers make a point of bidding it up;—your better plan will be to get *only just what you will WANT*, and for which you have provided a sum of money, at the warehouses of some of those respectable upholsterers who have *very large* stocks of new furniture. *They* will supply you with everything excepting linen, &c. ironware, and crockery—at very moderate rates*.

north of Oxford Street, from Berner's Street to Baker Street, near Berkeley Square (a few); near Brunswick Square (many—but be careful in *this* quarter!) On no account select beyond a circuit of four miles from town—or you will be at the mercy of the worst description of tradesmen—extortioners, and cheats; you will be deprived of comforts innumerable, and (with your income) of all reasonable pleasures.

* In London, go to the well-known Walker's—(near Day and Martin's), Holborn (or if you furnish only *from time to time*, go to the upholsterer on the *Terrace*, near Marsh Gate, Lambeth), for your furniture. Perhaps your best plan will be, to select your *carpets* from the large and very cheap stock at Tayler's, Holborn, near the George and Blue Boar.—Buy your crockery in Great Queen Street, Lincoln's Inn Fields—your china and glass at Lewis's, Piccadilly, near

I must next advise the lady to get a sempstress into the house for a fortnight to help her in making curtains, blinds, sewing sheets, towels, &c. There must be provided £150 for furnishing a house at the outset—which is so much money sunk, of course, but you cannot possibly, so as to keep up a decent appearance, keep within this limit.

I now suppose your house FURNISHED, and I return to the point whence I last set out—and at which a husband arrives at home with a disappointed air and a tendency to strife. Are *you*, gentle and inexperienced WIFE, *alone* to blame?—Certainly not, unless you have refused a husband's proffered guidance: the probability is, that *he* was not sufficiently clear and open as to

Bramah's (cheap and good)—your ironware at Mr. Hall's, 152, Fenchurch Street; Mr. Bluck's, Theobald's Road; or Bailey's, near the George and Blue Boar, Holborn—your linen and woollen, and calico for drapery, &c. at No. 199, High Holborn—your silver and plated ware at Cowie's, No. 84, Long Acre, near Drury Lane.

his means and wishes, and that *you*, weakly, did not think at all! Pray understand each other and your mutual weal, better for the future. You must contrive, if possible, to get a servant through the recommendations of a friend—and not by means of a Register Office, where all kinds of trickery prevail.*

Regularity, firmness, and suavity, fair Economist (never approaching to familiarity) comprise all that can be said of your management of a domestic—and your own *good sense* must teach you the right and MOST RIGID adherence to these qualities: unless this be the case, your house will be unbearable to all, but especially to your husband, who will be *pestered* (“Oh, horrible! most horrible!”) with *tales about your servant*—and will find out, marvellously soon, that a coffee-house or tavern is a much more agreeable

* If in London—do your utmost to obtain a decent active girl, at least thirty miles from town—and never permit her to go out to *any distance* without you.

resort for the evening than his own fire-side!— Give her £6 *per annum*, paying it punctually every quarter; advising her as to the best mode of expending it partly in dress, and placing the remainder in a savings' bank. Impress upon her, and set her an example of *carefulness* in all things, and there will be very little BREAKAGE. Supply her with a pound of brown (5*d.*) sugar every seven days, and put a little tea (extra) in the teapot morning and evening.

Of GROCERIES—you will require the following—which you must lay in once every month, *paying for them at the time.*

	<i>Per Week.</i>			<i>Month.</i>			<i>Year.</i>		
	<i>s.</i>	<i>d.</i>		<i>l.</i>	<i>s.</i>	<i>d.</i>	<i>l.</i>	<i>s.</i>	<i>d.</i>
* Sugar, Brown . 4lbs, at 6 <i>d.</i>	2	0	..	0	8	0	..	4	16 0
Ditto White . 1 ,, at 10 <i>d.</i>	10	..	0	3	4	..	2	0 0	
								<hr/>	
<i>Carried forward</i>								£6 16 0	

* In London it will be best that you buy all your groceries in the *City*, and perhaps at Pope's, 36, London Wall; if not, at Smith's, 1, Gerard Street, Soho, will be your safest place for obtaining articles *good, cheap, and of proper weight.*

	<i>Per Year.</i>		
	<i>l.</i>	<i>s.</i>	<i>d.</i>
Wood, from your <i>Oilman</i>	1	0	0
Potatoes* 7 Sacks at 5 <i>s.</i> per sack	1	15	0

Flour. Procure this from the baker. Get in a small sack at a time, weighing 10lbs.: put it in a *dry* bin in your store-room.

Flour, chiefly fine, 220 lbs. at 10 <i>d.</i> for 4lbs	2	5	8
Bread, 365 quartern loaves at 10½ <i>d.</i>	15	19	4
Beer (as wanted) 2 pints per day, at 1½ <i>d.</i> per pint	4	11	3
Wine for <i>Sunday</i> , and Spirits for an occasional }	3	0	0
Visitor, and as Medicine			
Milk	2	0	0

Wall's End coal at full measure, or *weight*, as it is likely soon to be. The tricks in the coal trade in London are more numerous than in any other, and there cannot be a worse plan than that of getting coals and wood piece-meal from the coal-sheds. Coals are cheaper in some other cities—but then, twice the quantity are there consumed—the average will therefore hold.

* Choose your potatoes of a *yellowish* colour and *moderate* size, and place them in your cellar in layers, covering each layer with sand to keep them from the frost. Purchase them in James Street, Covent Garden.

		<i>Per Year.</i>		
		<i>l.</i>	<i>s.</i>	<i>d.</i>
Black-lead, Whiting, Sand-stone, Wear and Tear of Dusters and Brooms	}	1	0	0
Butter, per week, 2lbs. Fresh at 1s. 1 <i>d</i> per lb. do. $\frac{1}{2}$ lb. Salt at 11 <i>d</i> . per lb. }	}	6	6	0
Cheese		1	0	0
Hams		1	0	0
Bacon		0	10	0
		<hr/> £8 16 0 <hr/>		
Fish and Poultry		4	0	0

BUTCHER'S meat,*

Three Joints per Week, making an average supply per annum, amounting to	}	20	0	0
Green Grocer (ready money, Covent Garden, once a Week)	}	3	10	0
		<hr/> £23 10 0 <hr/>		

* The butcher in your immediate neighbourhood, provided he is in a LARGE WAY and HIGHLY RESPECTABLE, is the person you should employ; otherwise select one of this description in town. Small butchers and fishmongers are a positive nuisance.

	<i>Per Year.</i>		
	<i>l.</i>	<i>s.</i>	<i>d.</i>
Your own Dress*	15	0	0
Your Husband's ditto†	10	0	0
Your Children's ditto (till Eight Years' old)	5	0	0
	<hr/>		
	£30	0	0
	<hr/>		

‡ Washing, average per annum, by agreement with a Washerwoman. You will gain no- thing by doing it at home	}	12 0 0
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* Venables in Lamb's Conduit Street, has an admirable stock for the supply of ladies and their families.

† Your husband should employ Mr. Spencer, No. 3, Vernon Place, Bloomsbury, as a tailor; or Mr. Adlard, Holborn, opposite Southampton Street; and get his linen at the corner of Great Turnstile, Lincoln's Inn Fields; and whether residing in town or country, should dispose of his habiliments at No. 22, Lamb's Conduit Street.

‡ On the subject of the above item of washing, there will be much difference of opinion: probably a *very* careful and experienced person, might economise over the washerwoman's charge—but then—did YOU ever read Mrs. Barbauld's "WASHING-DAY?"!!

SUMMARY.

<i>Amounts brought forward:—</i>		<i>l.</i>	<i>s.</i>	<i>d.</i>
Rent, Taxes, and Servants' Wages	.	45	0	0
Grocer	28	14	6
Tallow Chandler	5	14	0
Coal Merchant	8	8	0
Wood	1	0	0
Potatoes	1	15	0
Flour	2	5	8
Bread	15	19	4
Beer	4	11	3
Wine and Spirits	3	0	0
Milk	2	0	0
Black-lead, and sundry articles	. .	1	0	0
Butter, Cheese, Hams, Bacon	. .	8	16	0
Fishmonger and Poulterer	4	0	0
Butcher and Green Grocers	. . .	23	10	0
Wearing Apparel for yourself, hus- band, and Children }	30	0	0
Washing, &c.	12	0	0
		<hr/>		
		£ 197 13 9		
		<hr/>		

Can exactitude be made more manifest?—

£197:13s.:9d.

The surplus is nothing, but then the scale is liberal, and admits of your occasionally having company at your house. For coach-hire, summer excursions, and an occasional visit to the theatre, you must, fair Lady, **MAKE A PURSE** :—nor will you find it difficult out of these allotted items.

After they shall have arrived at eight years of age, you must contrive to give your children some education. How is this to be managed? —The *very* cheap boarding-schools are to be avoided as a pestilence—unless you are careless of exposing your children to bad treatment, bad living, and a perpetuity of bad habits:—you must therefore send your boys to *good* day-schools (such as if you live in London, that in Poland Street), and educate your daughters yourself. If you have more boys than one, get them into employ as early as you can, so as to lessen the expense of their maintenance. If there are four boys, *two* ought to go to sea. The elder

girls, if you have two or three, may be both usefully and profitably employed at their *needle*, for (if in London) some of the establishments in St. James's Street, Wigmore Street, or Oxford Street. I know a young girl, scarcely fourteen years of age, who makes a guinea a week by her industry in this department. Her friends are very respectable, but poor, and have fortunately none of the foolish pride which interferes on these occasions to the lasting disadvantage of all concerned.

And now, fair Reader, we must recur *practically* to your domestic arrangements, so as that you may have every article of rapid consumption, good and moderate in price. I allude more particularly to the dinner-table. You must go to one of the *larger* markets *once a week*, and select your **VEGETABLES** with all the acumen of which experience will shortly make you mistress: the earlier in the morning you attend the better: observe and *inquire*, so as never to be cheated in

the price. But, do you know the *seasons* for vegetables?—No! Does your husband?—No! You are as yet, I perceive, very young housekeepers. I annex a table for your guidance.

MARKETING TABLE.

VEGETABLES.

<i>Vegetables.</i>	<i>Early Seasons.</i>	<i>Cheap in</i>
Artichokes . .	July to October .	September.
Asparagus . .	April to July .	June and July.
Beans, (Fr. or Kid.)	July	August.
Scarlet . .	Ditto	September.
Beet, Red . .	All the Year .	January.
Brocoli . . .	October . . .	February & March.
Cabbage . . .	May and June .	July.
Red . .	July and August	August.
White . .	October . . .	October.
Carrots	May	August.
Cauliflowers . .	Early in June .	July and August.
Celery	September . .	November.
Cucumbers . .	Early in July .	August and Sept.
Eschalots (for keeping)	All the Year	Sept. and October.
Leeks	September to Feb.	December.
Lettuce (both kinds)	April	June to August.
Onions (for keeping)	Aug. to Decem.	November.

Select your butcher, NOT in the outskirts:—
the following table will guide your purchases
from *him*.

BEEF.

HIND QUARTER.				<i>usual weight.</i>
Sirloin . . .	<i>average</i>	9 <i>d.</i>	<i>per lb.</i>	Roasting . . 12 <i>lbs.</i>
Rump . . .	ditto	9 <i>d.</i>		Steaks & Stews 20
Edgebone . .	ditto	6 <i>d.</i>		Boil . . . 11½
Thick Flank .	ditto	6 <i>d.</i>		Salt . . . 11
Round . . .	ditto	7 <i>d.</i>		Boil . . . 13½
Mouse ditto .	ditto	6 <i>d.</i>		For A-la-Mode.
Veiny piece .	ditto	7 <i>d.</i>		Bake.
Thin Flank .	ditto	6½ <i>d.</i>		Salt.
Leg	ditto	2½ <i>d.</i>		Soup, Stew, &c.

FORE QUARTER.

Fore Ribs (6ribs)	ditto	9 <i>d.</i>		Roast . . . 14
Middle ditto .	ditto	7 <i>d.</i>		Ditto.
Chuck ditto .	ditto	5 <i>d.</i>		for Gravy.
Shoulder . .	ditto	6 <i>d.</i>		Steaks and Soup.
Brisket . . .	ditto	6 <i>d.</i>		Stew and Harrico.
Neck	ditto	3½ <i>d.</i>		Soup . . . 8
Shin	ditto	2½ <i>d.</i>		Stew and Broth 9

MUTTON.

Usual weight.

Leg	average	8d. per lb.	. Boil or Roast	8lbs.	
Loin, best end	}	ditto	8d.	. . . Roast or Chops	8
Chump, ditto					
Neck, best end	ditto	7d.	. . . Roast, Stew, &c.	6	
Scrag .	ditto	5d.	. . . Broth.		
Shoulder . .	ditto	7d.	. . . Roast.		
Breast . . .	ditto	5d.	. . . Grill.		
Head . . .	ditto	9d.	. . . Broth.		
Chine or Saddle	ditto	8d.	. . . Roast.		
Haunch . . .	ditto	8d.	. . . Roast		

 VEAL.

Loin, best end	average	11d. per lb.	. Roast.	
Ditto Chump .	ditto	11d.	. . . Roast.	
Fillet . . .	ditto	13d.	. . . Roast, Collops.	
Knuckle, hind .	ditto	7d.	. . . Ragout.	
Leg	ditto	10½d.	. . . Stew.	
Neck, best end .	ditto	11d.	. . . Roast	. . . 9
Scrag	ditto	8d.	. . . Roast	. . . 5
(The whole neck	ditto	9½d.)		
Blade-bone . .	ditto	10½d.	. . . Roast.	
Breast, best end	ditto	11d.	. . . Stew, Ragout, &c.	
brisket . .	ditto	10d.	. . . Ditto.	
Cutlets . . .	ditto	10d.	. . . Fry or Broil.	

Beef is best and cheapest from Michaelmas to Midsummer. *Veal* from March to July. *Mutton* from Christmas to Midsummer. *Grass Lamb* from Easter to June.—The prices will of course vary in different towns, but the *relative* prices remain the same.

POULTRY.

	<i>Season.</i>	<i>Cheap in</i>
Fowls	All the Year	November.
Capons . (best at Christmas)	all the Year.	November.
Green Geese . .	March to September .	November.
Geese	September to February .	November.
Turkeys	September to March . .	November.
Ducks	June to February . .	November.
Pigeons	All the Year.	
Wild Rabbits . .	June to February . .	November.
Sucking Pigs . .	All the Year.	
Hares & Partridges	September	September.
Pheasants	October	October.
Woodcocks & Snipes	November	November.

FISH varies so much as to season and price, that it is impossible to give any sure directions.

Having introduced you thus far into the mysteries of house-keeping, I will now give you some comprehensive precepts for the management of the culinary department—in doing which I must first direct your especial attention to the *firing*. With a *steam-range* the expense of firing is about *one-half*, and the processes of boiling, stewing, and baking, will be conducted with precision and cleanliness. Sift out the best cinders and use them a second time with small coal wetted: keep the lumps for the parlour.

OBSERVATIONS ON COOKERY.

As I have allowed you only three joints a week, the object of their introduction will be manifest.

HAM.—When dressed, if the joint be above seven pounds, have it cut in half, and prepared in the

following manner:—(ensure that it has been soaked, scraped, and cleaned)—put it into an *earthen vessel*, near its own size, with as much water as will cover it, to which add four onions, a clove of garlic, half a dozen eschalots, a bay-leaf, a bunch of sweet herbs, half a dozen cloves, a few peppercorns and allspice: this should be closed, and kept *simmering* three hours. It is then served with raspings or with glazing, the rind having first been taken off neatly. The liquor is strained, and kept till poultry of any sort, or meat, is boiled, when the liquor in which they have been dressed should be added to it, and boiled down fast to about three pints: when cold, it will be highly-flavoured, well-coloured jelly, and ready for sauce for all kinds of *ragoûts* and hashes.

A FILLET OF VEAL.—*Divide it into three parts*: the meat *before* it is skewered, will indicate where the partition is natural, and will pull asunder—the *largest piece* should be stuffed and

rolled up, compactly skewered, &c. and makes a very pretty small *fillet*;—*the square flat piece* will either cut into cutlets or slice for a pie—and the *thick piece* must be well larded and dressed as a *fricandeau*—which do in the following manner:—Put the larded veal into a stew-pan big enough to contain it, with as much water as will cover it; when it has *simmered* till delicately white take it out of the water and set it apart—it will be ready to serve up either with sorrel, tomata, mushrooms, or some *stock*.

THE SIRLOIN OF BEEF.—*Divide it into three parts*; first have it nicely *boned*. (I do not mean a *pun*!) *The under part, or fillet*, will dress (when cut into slices) excellently, either as plain steaks or curry, or it may be larded whole, and gently stewed in two quarts of water (a bay-leaf, two onions, their skins roasted brown, four cloves, allspice, &c.) till tender, when it should be taken out, drained quite dry, and put away—it is then ready to be used at any

time in the following manner:—Season and dredge it well, then put it into a stew-pan in which a piece of butter has been previously fried to a fine froth; when the meat is sufficiently brown, take it out, and throw into the pan half a dozen middle-sized onions; that accomplished (during which the dredger should be in constant use), add half a pint of stock, and a tea-spoonful of Tarragon vinegar, and let the onions stew gently till tender: the beef should then be returned to the stew-pan, and the whole suffered to simmer till the meat is warm through: care must be taken that the onions do not break, and they should be served round the beef with sauce. *The fat end* of the sirloin and bones should be put to simmer in the liquor in which the fillet was first stewed, and done till the beef looks loose; it should then be put away into a deep vessel, and the soup strained over it, which cooling with the fat upon the top (thereby excluding the air), will keep as long as may be required;

—when the soup is to be used, the fat must be cleared from it—a carrot, parsnip, a head of celery, a leek, and three turnips, cleaned *and scalded*, should be added to it, and the whole suffered to simmer gently till the vegetables are quite done, when they must be strained from the liquor, and the soup served up.

A NECK OF MUTTON.—Bone it, sprinkle it with dried sage, powdered fine ; seasoned, rolled, and roasted, it is very good. *The bones and scrag* make excellent gravy stewed down. The same herbs should be put to it as to other stocks, with the addition of a carrot ; this will make very good mutton broth. In fact, all *bones or trimmings* should be preserved for soups and gravies.

I have brought up the *maximum* of expenditure to £200, *all* included ; and in order to depress this scale to something approaching

£150, you must refer to the tabular estimates, and reduce the *supplies* accordingly. I must confess that I think, in a city, this will be extremely difficult, but in the *country*, on the contrary, provided you have about four or five acres of ground, £120 will do much more for you than £250 in a town. By feeding pigs, sheep, poultry, and having two cows, you will possess within yourself the means of comfortable existence at the lowest possible cost; and by *exchanging* with your butcher, his bill will be a nullity. A good *Cheshire* foreman is the very best person to be entrusted with a small farm, on which you should never make *experiments* yourself. I think by what I have laid down, you already begin to find every moment of your time fully occupied—and I am sure you are grateful to me for so true a blessing: however, as I am chiefly anxious that my little book should be of *permanent* utility, I subjoin and conclude with the following axioms for the lady which are so far

superior to disjointed reflexions, that she will be able to impress them lastingly on her memory—and both parties, by making their actions subservient to them, will win for themselves all the happiness of which MARRIAGE, the happiest estate in this life, is capable of conferring on its votaries, and they will be gradually prepared for that advent in which the GOOD, surrounded with the fulness of indescribable enjoyment, *are not separated.*

AXIOMS.

FIRST.

Keep a house-book, entering with extreme regularity, ALL your expenses. Add it up every evening and make a summary weekly. As you pay *ready money* for every thing, this will be an infallible check upon extravagance of any kind.

SECOND.

Let your servant and children dine at ONE o'clock *economically*. Dine with your husband at FIVE : tea, at half-past seven : NO supper.

THIRD.

Purchase Kitchener's "Cookery" and Jarrin's "Confectionery : " STUDY the first and read the second.

FOURTH.

A bright grate, a clean hearth, a room free from dust, litter, smoke, and disorder, a neat side-board—in fine, an air of *tranquil cleanliness* will sink deep into a husband's heart and suffuse his countenance with good-nature.

FIFTH.

Put your children to bed at eight o'clock, and never permit them to annoy your husband.

SIXTH.

Do not be *fussily particular* about *any thing*.

SEVENTH.

Never talk about your servants.

EIGHTH.

Devote one day in the week chiefly to *mending* your husband's and children's clothes.

NINTH.

Go *twice* to church with your family on a Sunday.

TENTH.

Discountenance equally and on all occasions, both at home or abroad, religious cant, and irreligious sneers—by your SILENCE.

ELEVENTH.

Permit no slander ; and cultivate *no* acquaintance with *immediate* neighbours.

TWELFTH.

Keep your children *exquisitely clean*, and let them have plenty of exercise.

THIRTEENTH.

Never tease your husband with complaints of any description whatever, unless you would *drive him to the tavern*. A reasonable man deserves not this treatment, and an unreasonable one will not be the better for it:—you must exert all the *tact* of which you are mistress to *please*, and by pleasing to *obtain*.

FOURTEENTH.

Rise at seven: go to bed at eleven.

FIFTEENTH.

Look your servant full in the face when you give your orders, and give them so *clearly*, that you never need *repeat* them. Give her an opportunity, whenever practicable, of attending Divine worship, provided you can trust her abroad.

SIXTEENTH.

Permit *no waste*, and you will never be disturbed as a *debtor*.

SEVENTEENTH.

Four INTIMATE friends are sufficient.

EIGHTEENTH.

NEVER postpone !

NINETEENTH.

Permit not the most distant approach to PREVARICATION.

TWENTIETH.

Bear the evils of TO-DAY as you will, *when they have become a month old.*

Thus ends the “LADIES’ BOOK OF ECONOMY,” or the Art of attaining Comfort, nay, Elegance, on ONE HUNDRED and FIFTY to TWO HUNDRED POUNDS *per annum.*

May the precepts which it contains become the serious study of all those who would avoid the discomfort, wretchedness, and ruin, which is always attendant upon a want of SYSTEMATIC ECONOMY !

FINIS .

